

How to Make Good Coffee.



There are a good many ways to make good breakfast coffee. There is only one best way. Here it is:

Good Coffee.

Buy the best coffee; it pays in the end. Never buy it ground. Java and Mocha are considered the best when properly mixed. Two-thirds Java and one-third Mocha. For a small family never buy but a pound of coffee at a time. Put it in a glass jar which has an air-tight top. Grind the amount of coffee required just before making the beverage, and grind it very fine. Never boil coffee. By boiling it the aroma, which is the best part of coffee, is evaporated before it is served. Good coffee can only be made by leaching. Get a French coffeepot. It costs but a trifle more than a boiler, and you will save the price in the amount of coffee in a very short time.

To make coffee, place the ground coffee in the filter, a heaping tablespoonful to each person. Put the top strainer on and then the cover. As soon as the



water in the kettle begins to boil fill a cup and pour it slowly through the top strainer over the coffee. Repeat this process till you have poured in as many cups of water as there are tablespoonfuls of coffee.

Stand the coffee pot on top of the water kettle, where it will keep hot, but not boil. When the water has all leached through into the lower part of the pot lift the filter out carefully and stand it in a hot bowl. Take out the pot containing the coffee and repeat the leaching. The second leaching extracts all the strength and aroma from the grounds and the coffee is ready to serve. This entire process will take about ten minutes.

Fruit.

No breakfast is complete without fruit. Oranges are very nice just now. So are stewed peaches and apricots. Bananas are not a good breakfast fruit, being heavy and lacking in acid. They are better for luncheon or for dessert, with cream or in a fruit salad.

Cereals.

Americans are very much given to cereals for breakfast, and if well cooked they are wholesome and nourishing. Hominy is an excellent breakfast food. Put one cupful of hominy in a kettle and cover it one inch with cold water. All the specks of dirt and dust will rise on top of the water. Then pour off the water. Put boiling water in a large saucepan and stand it over a quick fire. Now stand the kettle with the hominy in this hot water. Season this hominy with a level teaspoonful of salt, and pour five cups of water over it. Cover the kettle tight and let the hominy cook for one hour after the water begins to boil. Do not stir the hominy. I know this is quite contrary to the old practice, but it is a far better way than to stir it while cooking. Try it.

Smoked Beef.

This is a delicious breakfast dish and very easily prepared. To make enough for a breakfast for four use a half pound of smoked beef chipped very fine. Put a heaping tablespoonful of butter in a saucepan and let it come to a bubble over a slow fire. Then add a heaping tablespoonful of sifted flour. Stir flour and butter till they are of the consistency of cream; add a pint of almost boiling milk. Stir the mixture constantly to keep the flour from lumping. When the sauce boils drop the chipped beef into it and let it boil two minutes. Serve at once.

Smoked Sturgeon.

Few people know anything about cooking smoked sturgeon. It is most always eaten uncooked, the same as sardines or smoked halibut. Once eaten broiled with a Maitre d'Hotel sauce, no one would ever eat it uncooked again. Buy the smoked sturgeon at a delicatessen store. Get a nice thick piece weighing about a pound and a half. Put it in a broiler under the gas flame and broil it slowly, turning it over and over until it is nicely browned on all sides. While it is broiling make the Maitre d'Hotel sauce as follows: Into a heaping tablespoonful of butter squeeze the juice of a large lemon. Add a tablespoonful of finely chopped parsley, a quarter of a saltspoonful of red pepper and a saltspoonful of paprika. Stand the cup where the butter will melt but not boil. Then lightly mix all these ingredients. Keep the cup or dish in which they are mixed in a moderately hot place.

Chicken Hash.

Cut some cold roast or boiled chicken from the bones and put it in a chopping bowl. Chop the chicken very fine. Put a little butter and a little cream in a saucepan. When the butter is melted and the cream begins to bubble add the hashed chicken. Let it cook over a quick fire just long enough to absorb the cream. The hash must be moist. Put as many slices of dry toast, well buttered, on a platter as there are persons at breakfast.

JULE DE RYTHER.

ABOUT EARNING ONE'S OWN LIVING.

In a group of self-supporting women the question came up: "Is it always desirable to inform casual acquaintances that we are earning our own living?" Of course, there were many opinions. Several scouted the thought of being ashamed of honest work. Others declared that while they are by no means ashamed of their occupation, on occasion they do not find it expedient to mention it. One said that when a fashionable friend invited her to accompany her to a reception, she added: "If I were you I should not say anything about being employed downtown."

A beautiful girl who had just returned from a visit to some wealthy society people gave her views: "Of course, the Blanks know all about our circumstances, and I don't think that we have lost our money, and that my sister and I have to work for our living has in no way affected their friendship. But I am not at all sure that their friends would view us in the same light. I know that Mrs. Blank never mentioned my occupation to the people to whom she introduced me. Why should I do so, and possibly embarrass her? I met many charming people and had a delightful time. I played and sang for them, and in other ways helped Mrs. Blank to entertain them. All they desired of me was that I should help them to pass their time agreeably; they, in their turn, were very agreeable to me. Some of them probably had some prejudices regarding women who support themselves, therefore I refrained from introducing a disturbing element. My sister thinks I am wrong, that it is sailing under false colors. Had she been in my place she would have announced, 'Behold me; I am a bookkeeper. Now we know just where we stand.' But she would not have had the pleasant time I had, nor would the Blanks have invited her again."

"I was invited to visit old friends that way," said another, "and I said nothing about my work to the many people I met at their house. Soon after my return a young man of whom I had seen a good deal called at my boarding house. I had not given him my address. The maid informed him that I am never at home between 9 in the morning and 6 in the evening. Of course, he knows now that I am employed somewhere, and no doubt he thinks that I was not quite sincere with him, but I had no thought of meeting him again."

The general opinion was that self-support is a condition to be proud of. But whether it is advisable under all circumstances to proclaim it was left an open question.

The Senate of Alabama has passed a bill allowing women, single or married, to practise law when properly qualified, in every court of the State. This is the first Southern State to recognize women lawyers as regular members of the profession.

It pays to buy at Vantine's. It pays to buy at Vantine's.

A Japanese curtain hint for money-saving housewives



GREAT PRICE REDUCTIONS. We have just been housecleaning in our Japanese curtain department, and this week (commencing Monday 8 A. M.) 1,700 PAIRS JAPANESE CURTAINS and 1,000 JAPANESE PIANO and MANTEL DRAPERIES go on the bargain counter at closing-out prices.

Every one knows what beautiful curtains and other draperies the Japanese make. And every one knows that Vantine's is headquarters for them and for Japanese goods of all kinds.

But America never before saw such small prices for Japanese curtains.

GOLD EMBROIDERED CREPE CURTAINS; in white, pink, light blue and old blue colorings; 3½ yds long; very attractive; were \$3.00 each; marked down to \$1.00 each to close out.

WHITE NET CURTAINS; gold embroidered in fanciful Japanese designs; very pretty and artistic; marked down from \$9.00 to \$5.00 to close out.

EMBROIDERED PONGEE SILK CURTAINS; in white, pink, light blue, old rose, yellow and sage colorings; marked down from \$12.00 a pair to \$9.00 a pair to close out.

ODD CURTAINS OR COUCH COVERS; pretty reversible designs; heavy and durable; were \$4.50 each; marked down to \$3.00 each.

WASHABLE BANDANA STRIPED CURTAINS; 3½ yards long; were \$3.75 a pair; marked down to \$2.50 a pair.

SHIKI SILK CURTAINS; beautifully gold embroidered; all colors; 3½ yards long; marked down from \$18.00 to \$12.00 a pair.

PIANO AND MANTEL DRAPERIES; in every conceivable color and in every style of embroidery; 2½ yards to 3 yards long; \$1.00 to \$6.00 each.

Other store news this week is of price reductions in BAMBOO FURNITURE.



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